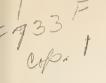
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FOOD DISTRIBUTION ADMINISTRATION

UNITED STATES DEPARTMENT OF AGRICULTURE

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U.S. DEPARTMENT OF AGRICULTURE

PART 1410—LIVESTOCK AND MEATS
[Food Distribution Order 28]

RESTRICTIONS ON DELIVERY OF MEAT

Pursuant to the authority vested in me by Executive Order 9280, dated December 5, 1942, and to assure an adequate supply and efficient distribution of meat to meet war and essential civilian needs, It is hereby ordered, As follows:

- § 1410.2 Meat required to be set aside, allocation and restrictions on sale and delivery of—(a) Definitions. When used in this order, unless otherwise distinctly expressed or manifestly incompatible with the intent thereof:
- (1) The term "meat" means the carcasses of cattle, calves, sheep, lambs, or swine (hereinafter referred to as beef, veal, mutton, lamb, and pork, respectively) slaughtered or processed in an establishment having Federal inspection pursuant to the Act of March 4, 1907, 34 Stat. 1260, as amended, 21 U.S.C. 1940 ed. 71, and as extended by Public Law 602, 77th Cong., 2nd Sess., Approved June 10, 1942, 56 Stat. 351, or any processed or unprocessed edible product or byproduct, cut or trimming thereof, or any edible product produced in whole or in part from such animals regardless of how prepared or packaged excluding, however, oils, lard, rendering fats, raw leaf, by-products not ordinarily used for human consumption, and skins when prepared for use in leather, glue, or gelatin.
- (2) The term "reserved meat" means all meat required to be set aside and reserved pursuant to the provisions of this order.
- (3) The term "dressed carcass" means a carcass dressed in accordance with normal trade custom and in the following state:
- (i) In the case of beef, with the kidney knob in:
- (ii) In the case of veal, with the hide off:
- (iii) In the case of pork, with the leaf fat and kidney out, the jowls on and the head off; and
- (iv) In the case of lamb and mutton, with pluck out.
- (4) The term "slaughterer" means any person who owns cattle, calves, sheep, lambs, or swine, in whole or in part, at the time they are slaughtered in an establishment having Federal inspection under the provisions of the Act of March 4, 1907, 34 Stat. 1260, as

- amended, 21 U.S.C. 1940 ed. 71, and as extended by Public Law 602, 77th Cong. 2d Sess., approved June 10, 1942, 56 Stat 351.
- (5) The term "conversion weight" means the dressed weight equivalent of the meat derived from the slaughter of cattle, calves, sheep, lambs, and swine determined as prescribed in paragraph (c) hereof.
- (6) The term "authorized processor" means any person who processes meat and who is under contract to sell or deliver to a governmental agency products prepared, in whole or in part, from meat, or any meat processor who is authorized by the Director to purchase reserved meat.

(7) The term "person" means an individual, partnership, corporation, association, or other business entity.

- (8) The term "governmental agency" means the Food Distribution Administration, United States Department of Agriculture (including but not restricted to the Federal Surplus Commodities Corporation), the Army, Navy, Marine Corps, and Coast Guard of the United States, the United States Maritime Commission, the War Shipping Administration, the Veterans Administration, and any other agency which the Director finds is directly essential to the war effort and which is designated by him: Provided, however, That post exchanges, service men's clubs, ship service stores, sales commissaries, and similar organizations shall not be deemed part of the Army, Navy, Marine Corps, or Coast Guard of the United States.
- (9) The term "Director" means the Director of Food Distribution, United States Department of Agriculture, or any employee of the United States Department of Agriculture designated by such Director.
- (b) Restrictions. (1) Each slaughterer shall set aside, reserve, and hold for delivery to governmental agencies or authorized processors such quantities, types, cuts, and grades of meat during such periods of time as may be determined and specified from time to time by the Director. All such meat so set aside, unless and until released, shall be subject to allocation by the Director among governmental agencies and authorized processors. Except as otherwise provided herein, all sales or deliveries of meat reserved pursuant to this order shall be made only in accordance with such allocations.

- (2) Orders to set aside and reserve meat or orders allocating reserved meat pursuant to the provisions hereof may be made by the Director in the form of general orders or written notices to the individual slaughterers. In the absence of an allocation by the Director to or among specific governmental agencies or authorized processors, slaughterers may sell the reserved meat to any governmental agency or to any authorized processor: Provided, however, That no reserved meat shall be sold to any authorized processor unless such processor shall furnish a certificate in conformity with the provisions of paragraph (b) (3) hereof.
- (3) Each authorized processor who purchases any reserved meat for use in fulfillment of a contract with a governmental agency shall, for each specific purchase, furnish to the slaughterer from whom he buys such reserved meat a certificate signed by an authorized official in substantially the form attached hereto as Exhibit A which shall constitute a certification to the Director that such authorized processor is familiar with the terms of this order (as originally issued or subsequently amended) and with all orders of the Director issued pursuant hereto (as they may be amended from time to time) and that the purchase of the reserved meat has been authorized by Food Distribution Order 28, or by the Director pursuant to such order and that he will use the reserved meat purchased from the slaughterer, or an amount of meat equivalent thereto, other than reserved meat, in the fulfillment of contracts with governmental agencies. No slaughterer shall, however, be entitled to rely on any such certificate if he knows or has reasonable cause to believe it to be false.
- (4) The Director may, by general orders or by written notices to individual slaughterers, give instructions with respect to the selection and to the manner of processing, cutting, and packaging of reserved meat, or he may authorize any governmental agency to issue such instructions.
- (5) Notwithstanding any of the provisions hereof, the Director may at any time, by general orders or written notices, release any or all of the reserved meat whether such meat is held by slaughterers or by authorized processors. Upon receipt of notice from the D. rector that reserved meat is released, the slaughterer or authorized processor may dispose of

the meat so released without regard to any of the restrictions contained in this order.

(6) All reserved meat shall be stored in such a manner as to maintain the

quality thereof.

(7) The provisions of any order or instruction issued by the Director pursuant to the provisions hereof shall be observed without regard to the rights of creditors, existing contracts, or payments made thereunder. No order or instruction shall, however, be construed as reducing the amount of meat which any slaughterer is required to offer or to deliver under any existing contract with any governmental agency, but any meat required to be delivered after the effective date of such order or instruction of the Director to any governmental agency pursuant to a preexisting contract may be used as a credit against the amount of meat required to be set aside and reserved pursuant to the provisions there-

(c) Method of computing conversion weight. (1) The conversion weight of the meat production of any slaughterer derived from the slaughter of swine, for any period specified by the Director, shall be determined either by the method set forth in paragraph (c) (2), or by computing the average purchase weight

of the total number of swine slaughtered (less condemnations) and multiplying the total live purchase weight of such swine by the appropriate conversion factor set forth below for the weight range within which the average falls:

	Conversion	
Average live weight range:	factor	
200 lbs. and under		
201-240 lbs	57	
241-300 lbs	59	
301 lbs. and over	61	

(2) The conversion weight of the meat production of any slaughterer, for any period specified by the Director, shall be determined by multiplying the weight of all carcasses, or the cuts and trimmings thereof, derived from the slaughter of cattle, calves, sheep, lambs, and, at the option of the slaughterer, swine, by the appropriate conversion factor set forth in the table appearing in paragraph (c) (3).

(3) The conversion weight of meat required to be set aside pursuant to the provisions of this order shall be computed by multiplying the weight of the carcasses, cuts, trimmings, canned meats, and other products prepared, in whole or in part, from meat by the appropriate conversion factor set forth in the following table:

#### CONVERSION WEIGHT TABLE

Type of reserved meat	Description of product	Conversion factor (mul- tiplier)	
Beef	Dressed carcasses and cuts, not boned, fresh	1. 00	
	(chilled) or frozen.  Boned beef and trimmings, fresh (chilled) or frozen.	1, 41	
	Cured other than dried—not boned		
	Cured other than dried-boned	1. 34	
	Dried (including smoked)		
Veal	Edible by-products fresb (chilled) or frozen Dressed carcasses hide off, and cuts, not boned.	1. 00 1. 00	
, , , , , , , , , , , , , , , , , , , ,	fresb (chilled) or frozen.		
	Dressed carcasses hide on, fresh (chilled) or frozen Boned, fresh (chilled) or frozen	. 90 1. 41	
	Edible by-products fresh (chilled) or frozen	1. 00	
Lamb and mutton	Dressed carcasses pluck out, and cuts, not boncd, fresh (chilled) or frozen.	1. 00	
	Dressed carcasses pluck in, fresh (chilled) or frozen.	. 90	
	Boned, fresh (chilled) or frozen	1. 41	
	Telescoped carcass lambs (shanks off)	1.03	
	Telescoped carcass sheep (shanks off, kidney out) Edible by-products fresh (chilled) or frozen	1. 05 1. 00	
Pork	Dressed carcasses (with cutting fats on). fresh	83	
	(chilled) or frozen.	Not boned	D
	Cuts: Fresh (chilled)	1.00	Boned 1. 1.
	Wiltsbire sides, fresh or cured	1.00	
	Cured	1.00	1. 10
	Smoked	1.10	1 2
	Cooked	1. 20 1. 00	1. 4: 1. 3:
	Fatted skinless hams and shoulders	1.00	1. 3
	Pork loins. Fatted, skinless hams and shoulders. Fatted, skinless picnics.	1, 00	1. 4
	Trimmings:		
	Fresb (chilled) or frozen		1.0
Canned Meats Produced from Re-	Edible by-products fresh (chilled) or frozen	1 20	1. 0
served Meats.	Chopped Ham Luncheon Meat	1. 25	
502 704 2120401	Corned Pork	2, 22	
	Bulk Pork Sausage	1.00	
	Tushonka	1.80	
	Issue Bacon	1. 18 1. 25	
	Sliced Bacon Dehydrated Pork (10% maximum moisture content).	4. 75	
	Debydrated Beef (10% maximum moisture con-	5, 00	
Other Products Prepared in whole	tent). Net weight (determined on the basis of the manu-	1, 41	
or in part from Meat.	facturing formula) of cuts and trimmings of beef, yeal, lamb and mutton.	1. 41	
	Net weight (determined on the hasis of the manu-	1. 10	
	facturing formula) of pork.  Net weight (determined on the basis of the manufacturing formula) of edible animal by-products.	1.00	

- general order modify or change the methods of computing conversion weights, or the conversion weight factors specified herein.
- (d) Records and reports. Each slaughterer shall keep all certificates furnished under paragraph (b) (3) of this order and shall maintain and keep such other records as the Director may require for a period of two years or for such further periods as the Director may designate, and shall submit such information as the Director may from time to time request or direct and within such times as he may prescribe.
- (e) Audits and inspections. Every person subject to this order shall, upon request, permit inspections, at all reasonable times, of his stocks of meat and of the premises used in his business, and all his books, records, and accounts shall, upon request, be submitted to audit and inspection by the Director.
- (f) Territorial scope. The provisions of this order shall apply only to the operations of slaughterers conducted within any of the 48 States or the District of Columbia.
- (g) Petition for relief from hardship. Any person affected by this order who considers that compliance herewith would work an exceptional and unreasonable hardship on him may petition the Director in writing (in triplicate) for relief, setting forth all pertinent facts and the nature of the relief sought. The Director may thereupon take such action as he deems appropriate and such action by the Director shall be final.
- (h) Violations. Any person who wilfully violates any provision of this order or who by any act or omission falsifies records to be kept or information to be furnished pursuant to this order or who specific purchase of reserved meat.

(4) The Director may at any time by | wilfully conceals a material fact concerning a matter within the scope of this order may be prohibited from receiving or making further deliveries of any material subject to allocation and such further action may be taken against him as the Director deems appropriate, including recommendations for prosecution under section 35a of the Criminal Code (18 U.S.C. 1940 ed. 80), under paragraph 5 of section 301 of Title III of the Second War Powers Act, and under any and all other applicable laws.

- (i) Communications to the Department of Agriculture. All reports required to be filed hereunder and all communications concerning this order shall, unless otherwise directed, be addressed to the Food Distribution Administration, Livestock and Meats Branch, Meat Purchase Division, 5 South Wabash Avenue, Chicago, Illinois, Ref: FD-28.
- (j) Delegation of authority. The Director is hereby designated and empowered to administer the provisions of this order.
- (k) Effective date. This order shall become effective on the date of its issuance.

(E.O. 9280, 7 F.R. 10179)

Issued this 5th day of March, 1943.

[SEAL] CLAUDE R. WICKARD. Secretary of Agriculture.

EXHIBIT A-AUTHORIZED PROCESSOR'S CERTIFICATE

Certificate required by paragraph (b) (3) of Food Distribution Order 28, 7 CFR § 1410.2 (b) (3). One copy of this certificate is to be delivered to each slaughterer from whom the authorized processor purchases reserved meat and one copy is to be retained by the processor. A certificate shall be given for each Processor's Name

Processor's Address

Government agency and contract number or

Authorization permit number

In accordance with paragraph (b) (3) of Food Distribution Order 28 of the Secretary of Agriculture to assure an adequate supply and efficient distribution of meat to meet war and essential civilian needs, the undersigned hereby certifies, and this shall constitute a certification to the Director of Food Distribution, United States Department of Agriculture, that the undersigned processor is familiar with the terms of Food Distribution Order 28 (as originally issued or subsequently amended) and all orders of the Director of Food Distribution issued pursuant thereto (as they may be amended) and that the purchase of reserved meat from

Name of Slaughterer

Address of Slaughterer

has been authorized by Food Distribution Order 28, or by the Director, and that the authorized processor will use the reserved meat purchased or an amount of meat equivalent thereto, other than reserved meat, in fulfillment of contracts with governmental

> Legal Name of Authorized Processor

Title of Person Executing Certificate

Section 35a of the United States Criminal Code (18 U. S. C. 80) makes it a criminal offense to make a false statement or representation to any Department or agency of the United States as to any matter within its jurisdiction.



MARCH 13, 1943

# EXT TETAL RECORD H K 2 J 1943

ATTIC IT OF ACROUNTURE

### FOOD DISTRIBUTION ADMINISTRATION

### UNITED STATES DEPARTMENT OF AGRICULTURE

[FDO 28-1]

PART 1410-LIVESTOCK AND MEATS

MEATS REQUIRED TO BE SET ASIDE

Pursuant to the authority vested in me by Food Distribution Order 28, dated March 5, 1943, issued pursuant to Executive Order No. 9280, dated December 5, 1942, and to effectuate the purposes of such orders, It is hereby ordered, As follows:

- § 1410.5 Meats required to be set aside. (a) Each slaughterer subject to the provisions of Food Distribution Order 28 (8 F.R. 2787) shall set aside, reserve and hold for delivery to governmental agencies or authorized processors, as defined in that order, the following quantities of meat:
- (1) An amount of each class of meat equivalent to the percentages set forth

in paragraph (b) hereof of all inventories of meats, chilled, frozen, cured, and in the process of being cured (other than canner and cutter beef), on hand at the close of business on March 14, 1943 wherever stored, except meats in transit to or located in distributing branch houses and intended for immediate sale: and

- (2) An amount of each class of meat equivalent to the percentages set forth in paragraph (b) hereof of all meats derived from the slaughter of cattle, calves, sheep, lambs, and swine, during the period from March 15 to April 30, 1943. inclusive.
- (b) The percentages to be used in computing the amounts of meat required to be set aside are as follows:

to be set using the up long he.	
Beef:	Percent
Canner and cutter grades (steers,	heif-
ers, and cows)	80
All other beef	40

Perc	ent
Veal	30
Lamb and mutton	35
Pork	45

- (c) The quantities of meat to which the percentages set forth in paragraph (b) hereof are to apply shall be determined in accordance with Food Distribution Order 28, § 1410.2 (c) (1), (2), (3), and (4).
- (d) The quantities of meats set aside shall be held subject to the provisions of Food Distribution Order 28.
- (e) This order shall become effective on the date of its issuance.

(E.O. 9260, 7 F.R. 10179; FDO 28, 8 F.R. 2787)

Issued this 13th day of March 1943.

[SEAL] ROY F. HENDRICKSON, Director of Food Distribution.

For Immediate Release: AG-158 Saturday, March 13, 1943. X-11793

The Department of Agriculture today announced that all livestock slaughterers operating under Federal inspection will be required to set aside for war uses the following percentages of their meat:

				Perc	ent
Beef Other	than	Canner	and	Cutter	
Gra	des				40
Cann	er and (	Cutter G	rades	(steers,	
hei	fers and	cows)			80
Veal					30
Lamb and					35
Pork					45

The order applies to slaughterers' in-

also to the meat they produce during the period from March 15 to April 30, inclusive. These percentages are based on estimated livestock marketings for the 6-week period and will permit the sale of about the same quantities of meats as packers are permitted to sell for civilian consumption under the Office of Price Administration Meat Restriction Order No. 1.

These percentages are designated in Director's Food Distribution Order No. 28.1, issued today. Authority for this ventories of meat frozen, chilled, cured order was granted by the Secretary of given in Director's FDA Order No. 28.1.

and in cure as of March 14, 1943, and Agriculture on March 5 when ne issued Food Distribution Order No. 28 requiring all slaughterers operating under Federal inspection to set aside whatever percentages of their meat production might be specified from time to time by the Director of the FDA.

> Nothing in the order, Department officials pointed out, will release slaughterers from the provisions of the Meat Restriction Order, which the Office of Price Administration has had in effect since October 1, 1942. Slaughterers must continue to comply with the OPA ruling while following the instructions



MARCH 29, 1943

### FOOD DISTRIBUTION ADMINISTRATION UNITED STATES DEPARTMENT OF AGRICULTURE

U. S. BEP/ATTENT & ASMISULTURE

[FDO 28-1, Amendment 1]

PART 1410-LIVESTOCK AND MEATS

MEAT REQUIRED TO BE SET ASIDE

Pursuant to the authority vested in me by Food Distribution Order 28, dated March 5, 1943, issued pursuant to Executive Order No. 9280, dated December 5, 1942, Director Food Distribution Order 28-1, § 1410.5 (8 F.R. 3135), issued by riods from March 15 to March 28, 1943,

March 15, 1943, is amended as follows:

By amending (a) (2) thereof to read as follows:

(2) An amount of each class of meat equivalent to the percentages set forth in paragraph (b) hereof of all meats derived from the slaughter of cattle, calves, sheep, lambs, and swine during the pe-

the Director of Food Distribution on inclusive, and from April 11 to April 30, 1943, inclusive.

> This amendment shall become effective on the date of its issuance.

> (E.O. 9280, 7 F.R. 10179; FDO 28, 8 F.R. 2787; FDO 28-1, 8 F.R. 3135)

Issued this 29th day of March 1943. [SEAL] C. W. KITCHEN, Acting Director.

Press Release Immediate: Monday, March 29, 1943.

The order requiring livestock slaughterers to set aside certain percentages of their production for direct war purposes will be suspended for two weeks-March 29 through April 10, the Department of Agriculture said today.

This action was taken, Department officials said, to enable meat wholesalers and retailers to build up their inventories following last week's unprecedented demand, in order that meat will be available in retail stores to fill consumer requests under the rationing program.

The set-aside order, Director Food Distribution Order No. 28–1, specifies that all livestock slaughterers operating under federal inspection set aside for sale to designated Government agencies the following percentages of their meat: Beef, other than Canner and Cutter grades, 40 per cent; Canner and Cutter grades (steers, heifers and cows), 80 per cent; Veal, 30 per cent; Lamb and Mutton, 35 per cent; Pork, 45 per cent.



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### Food Distribution Order 28-1

AMENDMENT 2 APRIL 5, 1943

### FOOD DISTRIBUTION ADMINISTRATION

### UNITED STATES DEPARTMENT OF AGRICULTURE

U. S. DEPARTMENT OF AGRICULTURE

[FDO 28-1, Amendment 2]

PART 1410-LIVESTOCK AND MEATS

MEAT REQUIRED TO BE SET ASIDE

Pursuant to the authority vested in me by Food Distribution Order No. 28, dated March 5, 1943, issued pursuant to Executive Order No. 9280, dated December 5, 1942, Director Food Distribution Order 28-1, § 1410.5 (8 F.R. 3135), issued on March 13, 1943, as amended by Di- calves, sheep, lambs, and swine during

rector Food Distribution Order 28-1, the period from March 15 to March 28, Amendment 1, issued March 29, 1943 (8 F.R. 3811), is further amended as fol-

By amending (a) (2) thereof to read as follows:

(2) An amount of each class of meat equivalent to the percentages set forth in paragraph (b) hereof of all meats derived from the slaughter of cattle,

1943, inclusive.

This amendment shall become effective on the date of its issuance,

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; F.D.O. 28, 8 F.R. 2787)

Issued this 6th day of April 1943.

ESTAT. ?

ROY F. HENDRICKSON. Director.

Press Release Immediate: Wednesday, April 7th, 1943.

The two-week suspension of the order requiring livestock slaughterers to set aside certain percentages of their production for Government purchase was extended indefinitely today by the War Food Administration to facilitate a more even flow of meat under the rationing

This action, amendment 2 to Director Food Distribution Order 28.1, does not affect the present Meat Restriction Order which sets up civilian quotas and which was recently transferred from the Office of Price Administration to the Department of Agriculture.

Under Director Food Distribution Order No. 28.1, all livestock slaughterers operating under Federal inspection had to set aside for sale to designated Government agencies the following percentages of their meat: Beef, other than Canner and Cutter grades, 40 percent; Canner and Cutter grades (steers,

heifers and cows), 80 percent; Veal, 30 percent; Lamb and Mutton, 35 percent; Pork, 45 percent.

Department officials said that the setaside percentages have not been abrogated, but merely suspended. If sufficient meat is not obtained by the Government for war uses, set-aside percent-

ages will be reinstated.



[FDO 28-2] PART 1410-LIVESTOCK AND MEATS

BEEF REQUIRED TO BE SET ASIDE

Pursuant to the authority vested in me by Food Distribution Order 28 (8 F.R. 2787), issued by the Secretary of Agriculture on March 5, 1943, It is hereby ordered, as follows:

§ 1410.12 Beef required to be set aside. (a) Each slaughterer subject to the provisions of Food Distribution Order 28 shall set aside, reserve, and hold for delivery to the Army, Navy, Marine Corps, and Coast Guard of the United States, and to contract schools as defined in Food Distribution Regulation 2 (8 F.R. 7523), each week's production of beef obtained, from the slaughter of steers and heifers the carcasses of which meet Army specifications for carcass beef or frozen boneless beef.

(b) The quantities of meat to which the percentage set forth in (a) hereof is to apply shall be determined in accordance with Food Distribution Order 28, § 1410.2 (c) (2), (3), and (4).

(c) Any contract school purchasing beef set aside pursuant to the provisions of this order shall comply with the provisions of Food Distribution Regulation 2, § 1598.1 (b).

(d) Beef set aside pursuant to the provisions of this order shall not be sold to or purchased by ship operators, as de-45 percent of the conversion weight of fined in Food Distribution Regulation 2,

authorized processors, as defined in Food Distribution Order 28, or governmental agencies, as defined in Food Distribution Order 28 other than those named in (a) hereof.

(e) Beef set aside pursuant to the provisions of this order shall be prepared and packaged in accordance with Army specifications.

This order shall become effective at 12:01 a. m., e. w. t., June 14, 1943.

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; FDO 28, 8 F.R. 2787)

Issued this 11th day of June 1943.

ROY F. HENDRICKSON, Director of Food Distribution.

Press Release Immediate: Saturday June 12, 1943.

Because Government purchasing agencies have been unable to purchase adequate supplies of beef to meet their urgent requirements, all livestock slaughterers operating under Federal inspection will be required, effective June 14, to set aside 45 percent of all the steer and heifer beef they produce which meets Army specifications, the War Food Administration said today.

Deliveries of the reserved beef must be made in the form of boneless and carcass beef which meet Army specifications. The order applies to weekly production of beef and does not apply to inventories. The beef set aside will be available for purchase only by the Army,

Navy, Marine Corps, Coast Guard, and I Contract Schools feeding military personnel.

This requirement is contained in Food Distribution Order No. 28.2. It follows the terms of a general set-aside order issued last spring, requiring all such slaughterers to set aside such designated percentages of their meat production as may be specified from time to time by the Director of Food Distribution. The general set-aside order, in effect for two weeks just prior to the start of the meat rationing program, required these packers to set aside 40 percent of their production of beef above canner and cutter grades; 80 percent of canner and cutter grades of beef; 30 percent of veal; 35 percent of lamb and mutton, and 45 per- | riod, April 1 through June 30, 1943.

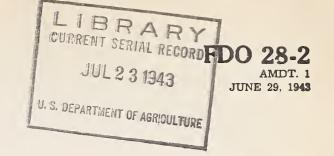
cent of their pork. This order was suspended to make more meat available in retail stores to help fill consumer requests under the rationing program.

For some weeks past, authorities point out, the armed forces had considerable difficulty in procuring its requirements for beef. They emphasize that without the set-aside order, the armed forces would continue to fall far short of obtaining their beef supplies.

Today's ruling will not release slaughterers from the provisions of Meat Restriction Order No. 1 which designates the quotas of meat which slaughterers producing more than 500,000 pounds of meat in a quarter of a year may deliver for civilian consumption during the pe-



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### WAR FOOD ADMINISTRATION

[FDO 28-2, Amdt. 1]

PART 1410-LIVESTOCK AND MEATS

BEEF REQUIRED TO BE SET ASIDE

Food Distribution Order No. 28-2 (8 F.R. 8045), § 1410.12, issued by the Director of Food Distribution on June 11, 1943, is amended as follows:

- 1. By deleting (a) and substituting, in lieu thereof, the following:
- (a) Each slaughterer subject to the meet Army specification provisions of Food Distribution Order 28 or frozen boneless beef.

shall set aside, reserve, and hold for delivery to the Army, Navy, Marine Corps and Coast Guard of the United States, War Shipping Administration, and contract schools and ship operators as defined in Food Distribution Regulation 2 (8 F.R. 7523) and subject to the provisions thereof, 45 percent of the conversion weight of each week's production of beef obtained from the slaughter of steers and heifers, the carcasses of which meet Army specifications for carcass beef or force honeless heef

2. By deleting from (d) thereof the words "ship operators, as defined in Food Distribution Regulation 2,".

This order shall become effective at 12:01 a. m., e. w. t., June 29, 1943.

(E.O. 9280, 7 F.R. 10179; E.O. 9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; FDO 28, 8 F.R. 2787)

Issued this 29th day of June 1943.

C. W. KITCHEN, Acting Director of Food Distribution.

Press Release, Immediate: Wednesday, June 30, 1943.

Because ships' operators have been unable to purchase supplies of beef to meet their urgent requirements for crews of ocean-going vessels, the beef set aside under Food Distribution Order 28.2 will be available for use of the War Shipping Administration and for ships' operators who purchase meat under the supervision of the WSA, effective June 29, 1943.

This ruling is contained in Food Distribution Order 28.2, Amendment 1. It follows the terms of FDO 28.2, effective June 14, requiring all livestock slaughterers operating under Federal inspection to set aside 45 percent of all the steer and heifer beef they produce which meets Army specifications. Such beef, representing a little less than 20 percent of total beef slaughter, was to be available for purchase only by the

Army, Navy, Marine Corps, Coast Guard and Contract Schools feeding military personnel.

For some weeks past, personnel of ships performing important war tasks have had considerable difficulty in getting beef. They emphasize that without including the War Shipping Administration and ships' operators in the set-aside order, ocean-going vessels would continue to fall far short of obtaining their beef supplies.



JULY 28, 1943

#### WAR FOOD ADMINISTRATION

[FDO 28-2, Amdt. 2] PART 1410-LIVESTOCK AND MEATS BEEF REQUIRED TO BE SET ASIDE

Director Food Distribution Order No. 28-2, as amended (8 F.R. 8045, 8989), § 1410.12, issued under authority of the Director of Food Distribution on June 11, 1943, is amended by deleting paragraph (a) and substituting in lieu thereof the following:

(a) Each slaughterer subject to the provisions of Food Distribution Order 28 shall set aside, reserve, and hold for delivery to the Army, Navy, Marine Corps and Coast Guard of the United States, War Shipping Administration, and con- incurred prior to the effective date of this

tract schools and ship operators as defined in Food Distribution Regulation 2 (8 F.R. 7525) and subject to the provisions thereof, 40 percent of the conversion weight of each week's production of beef obtained from the slaughter of steers and heifers, the carcasses of which meet Army specifications for carcass beef or frozen boneless beef: Provided, however, That for the week ending July 31, 1943, the percentage of beef required to be set aside for the purposes herein specified shall be 30 percent.

With respect to violations of said Director Food Distribution Order No. 28-2, as amended, rights accrued, or liabilities amendment, said Director Food Distribution Order No. 28-2, as amended, shall be deemed to be in full force and effect for the purpose of sustaining any proper suit, action, or other proceeding with respect to any such violation, right, or liability.

This order shall become effective at 12:01 a. m., e. w. t., July 28, 1943.

(E.O. 9280, 7 F.R. 10179; E.O.9322, 8 F.R. 3807; E.O. 9334, 8 F.R. 5423; FDO28, 8 F.R.

Issued this 28th day of July 1943.

ROY F. HENDRICKSON, Director of Food Distribution.

Press Release Immediate: Friday, July 30, 1943.

The War Food Administration announced today that the amount of beef meeting army specifications which slaughterers operating under federal inspection are required to set aside has been reduced from 45 to 30 percent of their weekly production for this week (July 25 through July 31) and to 40 percent for future weeks. The 40 percent level represents about 18 percent of the total commercial beef production.

Today's action, amendment 2 to Food Distribution Order 28.2, applies only to sonal movement of grass-fed cattle to

weekly production of steer and heifer beef which meets army specifications. The beef set aside is available for purchase only by the armed forces and War Shipping Administration. Delivery of the reserved meat must be in the form of frozen boneless or carcass beef which meets army specifications. Packers are being urged to supply the army with boneless frozen beef rather than carcass beef.

From now on through late fall, WFA officials expect more beef will be available to meet military requirements. Since this is the approach of the sea-

market, receipts at terminal markets are on the increase. Movement of grass cattle to market from the Southwestern and Western ranges started this year in mid-July. This movement winds up in the Northwestern range country in November.

Because of increased number of cattle now going to market WFA officials expect more beef will be available for civilians in most sections of the country to meet ration points. Procurement offices for the armed forces report that full requirements of beef are being obtained from increased supplies made available by the set-aside order.

